



Matzo Toffee - Martha Stewart Living

This crunchy-sweet treat is perfect for Passover -- and so good, you'll crave it all year!

Ingredients

- 2cup(s) coarsely crumbled matzos
- 1 1/2cup(s) sliced almonds
- 1/2 cup(s) (1 stick) unsalted butter
- 1/2 cup(s) packed light-brown sugar
- 1/2 teaspoon(s) salt
- 2 cup(s) semisweet chocolate chips

Directions

1. Preheat oven to 325 degrees. Line a large rimmed baking sheet with parchment. In a bowl, toss matzo pieces with almonds.
2. In a saucepan, bring butter, sugar, salt, and 2 tablespoons water to a boil over medium, stirring constantly. Working quickly, drizzle matzo mixture with syrup, and toss.
3. Using a heatproof spatula, spread mixture onto prepared sheet. Bake until golden, about 30 minutes. Remove from oven; sprinkle with chocolate chips. Let chocolate melt 5 minutes; spread chocolate over matzo toffee. Refrigerate until chocolate has set. Break into pieces, and serve. (To store, refrigerate in an airtight container, up to 5 days.)